

DINNERLY



Beef Sausages and Hasselback Potatoes with Craisin Gravy and Rocket



35 minutes



2 Servings

It's good to jazz things up sometimes and serve something extra spesh for dinner. Here, potatoes get 'hasselbacked' – a fancy way of prepping them so all the seasoning can get right in – and sausages get a makeover too with a delicious craisin-studded onion gravy.

WHAT WE SEND

- 1 potato
- 1 onion
- 10g country seasoning ¹⁷
- 4 beef sausages ¹⁷
- 30g raisins
- 50g rocket leaves

WHAT YOU NEED

- 1 tbs olive oil
- 20g butter ⁷
- 1 tbs plain flour ¹
- 250ml (1 cup) boiling water
- 2 tsp dijon mustard ¹⁷
- 1 tsp honey

TOOLS

- oven tray
- baking paper
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 620kcal, Fat 32.4g, Carbs 43.0g, Proteins 41.0g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Halve the unpeeled **potato** lengthwise and put, cut side down, on a board. Using a sharp knife, cut slits 5mm apart across the potato, taking care not to cut all the way through (see Kitchen hack). Thinly slice the **onion**.



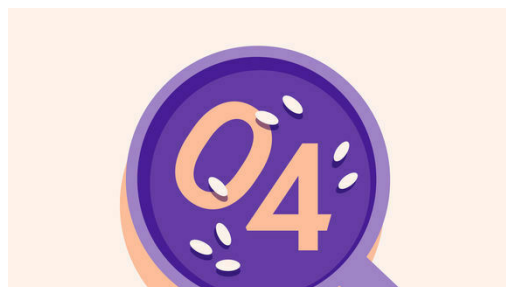
2. Roast potato and sausages

Combine **2 tsp olive oil** and **2 tsp country seasoning** in a large bowl. Add the **potato** and turn to coat. Season with **salt and pepper**. Put the potato, flat side down, on the lined tray. Roast for 10 mins. Add the **sausages** to the tray and roast for a further 15 mins or until the potato is golden and tender and the sausages are cooked through.



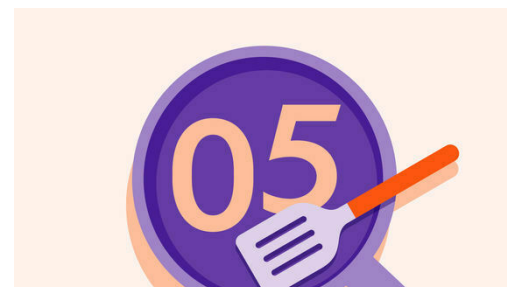
3. Soften onion

Meanwhile, melt **20g butter** in a small saucepan over medium-low heat. Cook the **onion**, stirring, for 5 mins or until starting to soften. Add the **raisins**, **remaining country seasoning** and **1 tbs plain flour** and cook, stirring, for 1-2 mins until the flour starts to turn golden.



4. Make gravy

Gradually add **250ml (1 cup) boiling water** to the onion mixture, stirring constantly until combined. Bring to the boil, then reduce the heat to medium. Add **1 tsp dijon mustard** and cook, stirring, for 5 mins or until the gravy is slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



5. Serve up

Combine **2 tsp olive oil**, **1 tsp dijon mustard** and **1 tsp honey** in a large bowl. Add the **rocket** and toss to coat. Divide the **hasselback potatoes**, **sausages** and **salad** among plates. Drizzle the **raisin gravy** over the sausages and enjoy!



6. Kitchen hack

For easy breezy slicing, put a chopstick on either side of the sweet potato, as this will prevent your knife cutting all the way through. Or, forget the hasselback slices and simply roast the whole potato halves!